AMENDMENTS TO THE SPECIFICATION

Please amend the specification to replace paragraphs 2-4, 6, and 8 of the Detailed Description of the Preferred Embodiment with the following respective paragraphs, which contain no new matter:

Paragraph 2 (page 11, lines 7-21)

There is a wide variation in the formulations or recipes that can be used to prepare the fortified food ~~10~~ of the present invention. For example, the preferred embodiment of the present invention is comprised of a nutrient-rich meal base ~~12~~ (comprised of vitamin A, vitamin D, vitamin C, Calcium, Iron, Vitamin E, Vitamin K, Thiamin, Riboflavin, Niacin, Vitamin B6, Folic Acid, Vitamin B12, Biotin, Pantothenic Acid, Phosphorus, Iodine, Magnesium, Zinc, Copper, Manganese), a bulking agent ~~14~~ (comprised of sugar or synthetic sweetener, maltodextrin, soy creamer, corn syrup solids, safflower oil powder), a flavoring agent ~~16~~ (comprised of natural and artificial peach flavor, natural and artificial cream flavor, peaches and cream artificial flavoring, cellulose gum, citric acid, xanthan gum, FD&C Yellow 6), and malic acid ~~18~~.

Paragraph 3 (page 11, lines 22-23; page 12; page 13; page 14, lines1-7)

In other embodiments, bulking agent ~~14~~ can be non-nutritive or nutritive and are required to provide improved mouth-feel. In low available carbohydrate products, the non-nutritive bulking agents take the place of sugar. If it is required that the product contain sugar, all or a portion of the non-nutritive bulking agent can be replaced by sugar sweeteners. Non bulking agents include compositions such as malitol, sorbitol, hydrogenated corn syrup, inositol and the like. A bulking agent is required to improve mouth-feel of the frozen product or the flavor when the bulking agent comprises a sweetener such as dextrose, fructose or the like. Artificial sweeteners such as (A) water-soluble naturally-occurring intense sweeteners such as dihydrochalcones, monellin, steviosides, glycyrrhizin, dihydroflavenol, and L-aminodicarboxylic acid aminoalkanoic acid ester amides, such as those disclosed in U.S. Pat. No. 4,619,834, and mixtures thereof; (B) water-soluble artificial sweeteners including the soluble saccharin salts such as sodium or calcium saccharin salts, cyclamate salts, the sodium, ammonium or calcium salts of 3,4-dihydro-6methyl-1,2,3-oxathiazine-4-one-2, 2-dioxide, the potassium salt of 3,4-dihdro-6-methyl-1,2,3-oxathiaxine-4-one-2, 2-dioxide (Acesufam-K), the free acid form of saccharin, and the like, and mixtures thereof; (C) dipeptide based sweeteners including L-aspartic acid derived sweeteners, such as 1-aspartyl-L-phenylalanine methyl ester (Aspartame) and materi9als described in U.S. Pat. No. 3,492,131, L-alphaaspartyl-N-(2,2,4,4-tetramethyl-3-thietanyl)-D-alaninamide hydrate (Alitame), methyl esters of L-aspartyl-L-phenyl-glycerine and L-aspartyl-L-2, 5-dihdrophenyl-glycine, L-aspartyl-2, 5dihydro-L-phenylalanine, L-aspartyl-L-(1-cyclohexens)-alanine, and the like, and mixtures thereof; (D) watersoluble[[.]], intense sweeteners derived from naturally-occurring water-soluble sweeteners, such as chlorinated derivatives of ordinary sugar (sucrose), e.g., chlorodeoxysugar derivatives such as derivatives of chlorodeoxysucrose or chlorodeoxygalactosucrose, known, for example, under the product designation of Sucralose.RTM.; examples of chlorodeoxysucrose and chlorodeoxygalactosucrose derivatives include but are not limited to: 1-cholor-1'-deoxysucrose; 4-cholor-4-deoxy-alpha-Dgalactopyranosyl-alpha-D-fructofuranoside, or 4-chloro-4-deoxygalactosucrose; 4-cholor-4deoxy-alpha-D-galactorpyrano9syl-1-cholor-1deoxy-beta-D-fru cto-furanoside, or 1'-dicloro-, 1'dideoxygalactosucrose; 1',6'-dichloro-1', 6'-dideoxysucrose; 4-chloro-4-deoxy-alpha-Dgalactopyranosyl-1, 6-dichloro-1, 6-dideoxy-beta-D-fructofuranoside, or 4,1',6'-trichloro-4,1',6'-trideoxygalactosucrose; 4,6-dichloro-4,6-dideoxy-alpha-D-galactopyranosyl-6-cholor-6deoxy-beta-D-fructofuranoside, or 4,6,6'-tricholor-4,6,6'-trideoxygalactosucrose; 6,1',6'-trichloro-6,1',6'-trideoxysucrose; 4,6-dichloro-4, 6-dideoxy-alpha-D-galacto-pyranosyl-1, 6-dicholor-1, 6-dideoxy-beta-D-fructofuranoside, or 4,6,1',6'-tetracholor-4,6,1',6'-tetradeoxygalacto-sucrose; and 4,6,1',6'-tetradeoxy-sucrose, and mixtures thereof.

Paragraph 4 (page 14, lines 8-20)

The preferred embodiment contains a peach flavoring agent ~~16~~ as it is ~~particulary~~ particularly successful in covering any unpleasant after taste. The flavors used in the composition can be natural, artificial or mixtures thereof. Generally to achieve an intense, uniform flavor from batch to batch of the frozen product, a mixture of natural and artificial flavors is utilized. It is preferred that a mixture of natural and artificial flavors be utilized. The natural flavors generally comprise macerated or pureed fruits. Fruits such as peaches, bananas, berries such as strawberries, blueberries, raspberries, plums, kiwi fruit (seeds removed), pears, pineapple, apples, coconut, oranges, lemons are useful.

Paragraph 6 (page 16, lines 1-6)

In the preferred embodiment, malic acid ~~18~~ is used. However, the present product can contain acidulants such as citric acid, tartaric acid and the like. The acids can be partially neutralized and act as flavor ingredients. If low sodium frozen products are required, potassium salts of the acids can be used.

Paragraph 8 (page 16, lines 18-23; page 17, lines 1-3)

An example meant to show ratios of the combined ingredients is [[a]] as follows:

Equal amounts of nutrient rich meal base ~~12~~, bulking agent ~~14~~, and flavoring agent ~~16~~, so as achieve a 2-part portion of the entire product;

1/20 part malic acid;

1 pats non-dairy ice cream mix (as known in the art); and

4 parts water.